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**U. S. DEPARTMENT OF AGRICULTURE**

Office of Information

NOV 21 1958

**DUCK PROCESSING**

U. S. DEPARTMENT OF AGRICULTURE

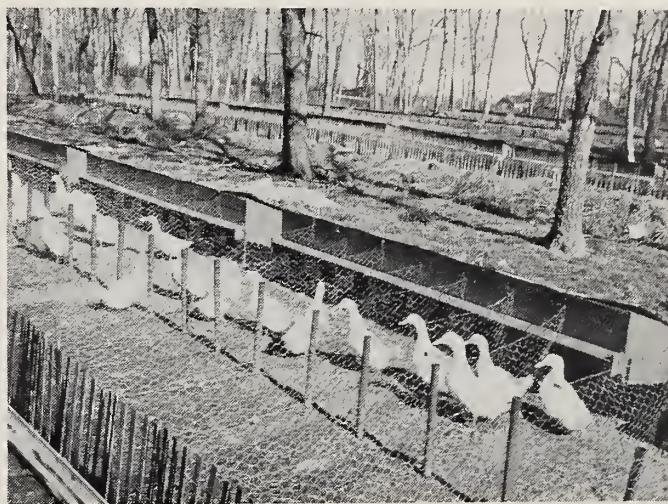
PHOTO SERIES NO. 11

AUGUST 1958

USDA photographs showing Long Island, N. Y., duck production and processing, including inspection for wholesomeness and grading for quality by Agricultural Marketing Service employees. These photographs were taken for the Agricultural Marketing Service.



N-25392--Day-old ducklings are shipped from a Long Island, N. Y., duck breeding farm.



N-25393--Trap nests like these are used in individual breeding pens in the production of pedigreed ducks.



N-25399--Many Long Island duck breeders use upland breeding lots like this one.



N-25422--This is a Long Island fresh water front holding and feeding lot.

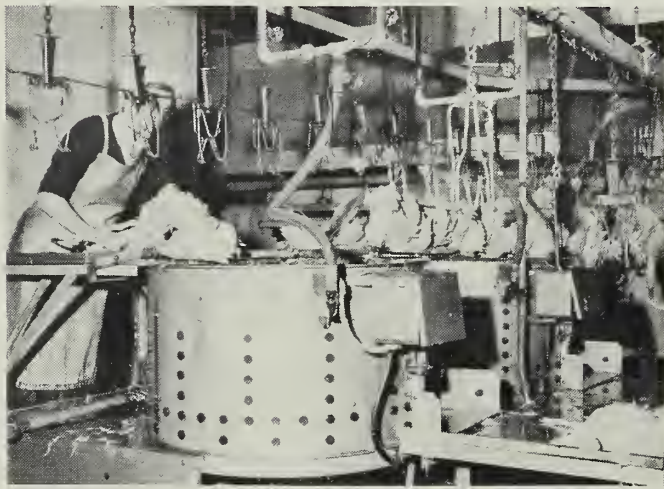
*Magazines and newspapers may obtain glossy prints of any of these photographs from the Photography Division, Office of Information, U. S. Department of Agriculture, Washington 25, D. C. Others may purchase prints (8 x 10) at \$1.00 each from the same address.*



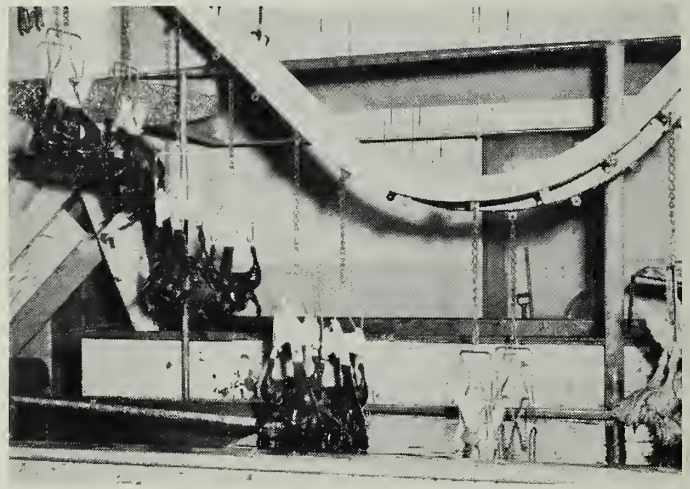
N-25400--At the processing plant ducks are herded into conveyor belt pens which carry them to the killing room.



N-25401--Ducks are taken from the conveyor belt pen and suspended from shackles. They are stuck so that each duck bleeds freely while passing over the bleeding troughs.



N-25404--Here ducks have gone through the scalding and are being put into a mechanical plucking machine which removes most of the feathers.



N-25406--Birds are dipped twice in a special wax to assist in removal of pin feathers and down.



N-25407--The wax is stripped from the ducks. It is remelted and thoroughly washed before it is used again.



N-25409--The clean ducks receive a final pin feather inspection before they are ready for evisceration.



N-25410--At this point the oil gland is removed, the neck skin slit, and the bird is placed on three-point suspension for eviscerating.



N-25415--The USDA poultry inspector examines each duck for wholesomeness.



N-25413--Birds which do not meet with the inspector's approval are held out for further examination.



N-25417--This picture shows vacuum removal of lungs from the body cavity of the duck.



N-25418--A worker washes carcasses with a manually operated power spray.



N-25419--As the clean ducks come off the eviscerating line, they are placed in vats of ice and water for chilling.



N-25427--When ducks are ready for packaging, the USDA grader sorts them for quality, designating them as U. S. Grade A, B, or C, in accordance with U. S. standards.



N-25430--The ready-to-cook ducks are individually wrapped in a moisture-vapor-proof transparent plastic film.



N-25432--Air is removed from the plastic bags in preparation for sealing.



N-25435--Here workers are weighing the individually wrapped, ready-to-cook ducks and marking the weights on the plastic bags.



N-25433--Overall scene of duck packaging operation.



N-25437--Individually packaged ducks are packed in shipping boxes.